

Thank you for choosing Christopher Newport University Catering.

Our primary focus is to fulfill and exceed your expectations for a truly memorable event. Our menus range from basic to the most unique, and we will happily customize any menus to suit your catering requests. Whether it is an intimate luncheon for ten people or an extravagant banquet for 500 people, you and your guests will receive outstanding service and will relish in our superb culinary delights. Our professional and knowledgeable staff will work hard to accommodate all of your specific needs. We look forward to working with you to make your event extraordinary!

Catering Policies

Booking an Event

Catered functions should be booked no later than 30 days in advance of the designated party date. The Catering Office needs to be informed of any changes or cancellations at least 10 business days before the event. When placing a catering order, please provide the location, event name, group, start and end times, estimated guest count and menu items. Once the request is received, the catering department will send a catering confirmation via email or contact you if more information is needed. Please respond to the catering confirmation to notify the catering department that the event details are correct.

Guest Count

To provide you the best service, the Catering Office needs to be notified of the amount of attending guests at least 10 full business days prior to the function. If no guarantee is received by the designated date and time, the customer will be charged for the original estimated number of attendees, and food will be provided as such. All dietary restrictions must be provided with the final count.

Decorations

Let us assist you in choosing special menus, table decorations, special linen colors or themes. We are here to satisfy your decorative needs to make your event special. The University does not permit the affixing of anything to the walls, floors or ceilings with nails, staples, tape or any other adhesives. Also, the use of sparklers and confetti are not allowed in the building. Use of any flammable material is strictly prohibited.

Linen

Linen is included in most of the pricing for the food display tables; however, specialty linens may be provided for a nominal fee. In this instance, the Catering Department must be notified a minimum of 14 days prior to event for any floor length linens and/or specialty color linens.

*When booking a function where no food is required, there is a fee for tablecloths, skirts, throws or theme props. Please contact the Catering Manager for pricing. This applies to University and non-University functions.

Food

Christopher Newport University's Catering Department has exclusive right to all food and beverage served at the University. Other individuals or catering firms may not bring food and beverages into campus facilities.

Due to health regulations and University liabilities, any food not consumed during the event may not be removed from the serving location. Also, with regard to health regulations, food may only be displayed for no more than two and a half hours. Please keep this in mind during your planning process.

Dietary Restrictions

The Catering Department is happy to work within any dietary restrictions you and your guests may have, including but not limited to vegetarian, vegan, gluten-free and a variety of food allergies. Please notify the Catering Director or Catering Manager of any dietary restrictions when planning your event so that we can accommodate your guests. All this information must be provided ten (10) business days prior to the event with your final guest counts.

Liability

The University cannot be held responsible for damages or loss of articles left prior to or following the event. Liability for damage to the premises will be charged accordingly.

Off-Campus Events

All off-campus events may result in set-up charges not currently reflected in our menus. These charges will be based upon each individual event and each event's customized needs. This includes events on campus outside the David Student Union.

Prices

Menu pricing is subject to change due to seasonal availability and market costs.

Payment

A fifty percent (50%) non-refundable deposit reflecting all anticipated expenses, (i.e. catering, equipment, room rental and labor) is due at the time the contract is signed and returned. The balance is to be paid when the final attendance count is due which is ten (10) business days prior to the event. Payment may be made with credit card, cash or cashier's check. For all non-University functions, the full balance is due ten (10) days prior to the event. All prices enclosed herein will be subject to 6% sales tax & 20% service charge.

Cancellation and Change Policy

Cancellations made ten (10) business days or less prior to your event will result in responsibility for full payment of the event by the entity that requested the event. For functions that exceed the scheduled time limit or have excessive last-minute changes, there will be an additional fee incurred of \$100 per hour. Changes to your confirmation are allowed up to ten (10) business days prior to your event. Any additional charges incurred during the event will be invoiced and are due within 30 days. (The University charges a late payment and administrative fee, collection costs, and attorney fees on all past due amounts.)

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Please contact the Catering Department

Office :757-594-7007

General email at catering @cnu.edu

Director of Catering and Executive Chef Erika Nestler at erika.nestler@cnu.edu

Catering Manager MJ Taylor at mary.taylor@cnu.edu

To reserve your event space please contact:

Office of Scheduling & Events at 757-594-7018 or sched@cnu.edu

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Breakfast Selections

Continental Breakfast

The Mini Continental (Minimum of 15 guests) Assorted breakfast pastries, freshly brewed coffee, decaf, hot tea and water**\$10.00 per person**

The Standard Continental (Minimum of 15 guests) Assorted breakfast pastries, fresh fruit display, freshly brewed coffee, decaf, hot tea and water**\$12.00 per person**

The Deluxe Continental (Minimum of 50 guests) Assorted breakfast pastries, fresh fruit display, sausage bites, mini quiche, freshly brewed regular and decaffeinated coffee, hot tea and water**\$16.00 per person**

Buffet Breakfast

In the Galley Buffet (Minimum of 25 guests) Scrambled eggs, sausage, bacon, breakfast potatoes, fresh fruit tray, freshly brewed regular and decaffeinated coffee, hot tea and water**\$18.00 per person**

Captain's Buffet (Minimum of 25 guests) Scrambled Eggs, sausage, bacon, country biscuits, breakfast potatoes, fresh fruit display, freshly brewed regular and decaffeinated coffee, hot tea and water**\$19.00 per person**

Brunch Buffet (Minimum of 50 guests) Sliced fresh fruit, scrambled eggs, bacon, sausage, breakfast potatoes, hot cinnamon buns and your choice of :

Choose one – pancakes, waffles or French toast served with butter and maple syrup

Choose one – cheddar grits or biscuits and sausage gravy

Served with freshly brewed regular and decaffeinated coffee, hot tea and water**\$21.00 per person**

Customize your menu with the enhancements below Market price applies.

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Enhance your Brunch with one of our Carving Stations or a Smoked Salmon Display!

Enhance Your Breakfast Buffet

Assorted Granola Bars \$2.00 each

Assorted Large Bagels with cream cheese, assorted jellies and butter \$3.50 each

Buttermilk Pancakes, Waffles or French Toast added to an existing breakfast **\$4.50 per person**

Mini Quiche (minimum of 50 pieces) added to existing breakfast **\$150.00 for 50 piece order**

Yogurt Parfait Bar (Minimum 25 People) Vanilla yogurt with a selection of toppings to include fresh fruit, berries, granola and local honey, added to existing breakfast \$4.50 per person
Ordered on its own \$6.00 per person

Oatmeal Bar (Minimum 25 People) Brown sugar, raisins, dried cranberries, fresh blueberries and strawberries, pecans, granola, cream and butter, added to existing breakfast \$4.00 per person
Ordered on its own \$5.00 per person

Spicy Shrimp and Grits (Minimum 25 People) Creamy stone ground grits with sautéed shrimp, finished with cheese and butter, added to existing breakfast \$8.00 per person
Ordered on its own \$12.00 per person

Plated Lunch Salads

All Salads include Freshly Baked Rolls and Butter, Chef's Choice of Brownies or Pie, Freshly Brewed Regular and Decaffeinated Coffee, Iced Tea and Water ~ Add "Soup of the Day" for \$6.00 per person

Grilled Vegetable Salad Mixed field greens topped with grilled marinated vegetables, chick peas and sun-dried tomatoes, served with balsamic vinaigrette. \$15.00 per person

Grilled Chicken and Mixed Field Green Salad Mixed field greens topped with a grilled chicken breast, grape tomatoes, cucumbers, carrots and purple cabbage, with balsamic vinaigrette and topped with grilled chicken breast \$15.00 per person

Chef's Salad Julienne slices of ham, turkey, cheddar and Swiss cheese, eggs, tomatoes, cucumbers and olives, on a bed of mixed seasonal greens, served with assorted dressings \$15.00 per person

Classic Cobb Salad Grilled Chicken atop Romaine lettuce, diced tomato, smoked gorgonzola cheese, boiled eggs, avocado and bacon \$16.00 per person

Greek Salad with Grilled Chicken Grilled Chicken atop Romaine lettuce, tomato, cucumber, red onion, feta cheese, Kalamata olives dressed with Greek vinaigrette \$16.00 per person

Caesar Salad with Grilled Chicken Grilled Chicken atop Romaine lettuce tossed with our homemade Caesar dressing, garlic croutons and shredded parmesan cheese \$16.00 per person

Southwestern Chop Salad Grilled breast of chicken over a chopped salad of greens with corn and black beans dressed with herb vinaigrette \$16.00 per person

Oriental Spinach Salad Grilled Chicken atop tender spinach leaves topped with smoked almonds, Roma tomatoes and cucumbers with a soy peanut dressing \$16.00 per person

Flat Iron Steak Chopped Salad 8oz flat iron steak grilled and sliced atop romaine, avocado, applewood smoked bacon, plum tomatoes, and gorgonzola crumbles \$18.00 per person

Hawaiian Pork Tenderloin Salad (Minimum 10 Orders) Slices of pork tenderloin atop bibb lettuce with spiced pineapple salsa \$18.00 per person

Plated Hot Lunch Entrées

Minimum of 10 people per entrée selection excluding vegetarian options unless indicated. All Entrees are served with Tossed Garden Salad with Dressings, Chef's Selection of Accompaniments, Dinner rolls and Chef's Selected Dessert, Freshly Brewed Regular and Decaffeinated Coffee, Iced Tea and Water.

Add soup of the day for **\$6.00 per person**

Chicken Entrees:

Southern Fried Chicken Two assorted pieces of southern fried chicken \$16.00 per person

Herb Crusted Chicken Breast In a light herb crust with wild mushroom demi-glace \$16.00 per person

Chicken Rosemary Pan seared breast of chicken in a light vermouth cream sauce with fresh rosemary \$16.00 per person

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Chicken Piccata Tender scaloppini of chicken breast lightly floured and served with a lemon caper beurre blanc sauce	\$16.00 per person
Mediterranean Style Grilled Chicken Grilled chicken breast topped with a tomato, artichoke and herb ragout	\$16.00 per person
<u>Beef Entrees:</u>	
Flank Steak with Bordelaise Sauce - thinly sliced flank steak topped with Bordelaise sauce	\$20.00 per person
Roast Sirloin of Beef au jus Sliced roast beef with Madeira demi-glace	\$16.00 per person
Asian Marinated Steak Marinated sliced flank steak topped with roasted corn salsa	\$19.00 per person
<u>Seafood Entrees:</u>	
Blackened Salmon Four-ounce salmon fillet served with a tomato, cucumber and corn salsa	\$18.00 per person
Grilled Mahi with red pepper cream and a cucumber dill fresh tomato relish	\$18.00 per person
Citrus Pan Seared Salmon with citrus cream sauce	\$18.00 per person
Bourbon Barbecue Salmon with tangy bourbon barbecue sauce	\$18.00 per person
Herb Crusted Tilapia lightly breaded and served with sundried tomato cream sauce	\$16.00 per person
Baked Cod Provencal served with a light garlic and tomato sauce	\$16.00 per person
Jumbo Lump Crab Cake One six-ounce jumbo lump crab cake served with key lime beurre blanc and pineapple fruit salsa	Market Price
<u>Pasta Entrees:</u>	
Lasagna Pasta sheets layered and baked with meat sauce and Italian cheeses <i>vegetarian option available</i>	\$15.00 per person
Chicken Parmesan served over linguini with Italian cheeses and marinara sauce	\$18.00 per person
Chicken Primavera Linguini with spring style vegetables and natural chicken stock with grilled chicken breast; choice of marinara or cream sauce	\$18.00 per person
Braised Short Ribs Bolognese tossed with farfalle bow tie pasta	\$19.00 per person
Tortellini Alfredo with ham and peas	\$17.00 per person
Grilled Chicken and Penne Pasta Alfredo	\$17.00 per person

Plant Based Menu: designations

Vegetarian  Vegan  Gluten free **gf** Dairy Free **df**

All entrées are available for lunch or dinner

Lunch ~ \$16.00 per person Dinner ~ \$26.00 per person

 **gf/ df** Middle Eastern Stuffed Tomatoes Stuffed with quinoa, coconut and almond

 **gf** Southwestern Stuffed Sweet Peppers stuffed with black beans, corn and rice, topped with mixed cheese (Tofu may be substituted for vegan option)

 Vegetarian Walnut Lentil Loaf served with savory gravy

 **df** Stuffed Acorn Squash with dried fruit and Spanish almonds

 **df** Five Flavor Tofu served with sautéed vegetables and jasmine rice

 **gf/ df** Curried Vegetables served with chickpeas, cashews and jasmine rice

 Wild Mushroom, Spinach and Goat Cheese Strudel wrapped in phyllo dough (Tofu may be substituted for vegan option)

 **gf** Broccoli Cheddar Cakes tender broccoli and cheddar cheese baked into a crispy cake

 Vegetable Pakora Vegetable fritter with cilantro chutney

 Pasta Primavera Linguini with spring style vegetables with your choice of marinara sauce or cream sauce

 Vegetarian Baked Ziti (Minimum 10 Orders) baked with vegetables, marinara sauce, ricotta and mozzarella cheese

 **gf** Vegetarian Frittata oven roasted root vegetables, mint custard, goat cheese over GF pasta

 Vegetable Lasagna (Minimum 10 Orders) pasta sheets layered with vegetables, marinara sauce, and Italian cheeses

 **gf/ df** Chef's Harissa Braised Spaghetti Squash Pasta with spicy pomodoro sauce and garlic herb roasted exotic mushrooms

 **gf/ df** Medallion Vegan Stack grilled sweet potatoes, zucchini, crookneck squash, blistered grape tomatoes, Holland peppers with a fresh sauté of baby kale nest

Boxed Sandwiches and Wraps

All boxed sandwiches and wraps include individual bag of chips, cookies, condiments and your choice of a soda or bottled water. Upgrade your lunch to a fresh fruit cup for \$0.75 per lunch

Classic Box Lunch “Three Ways” your choice of ham and cheddar, turkey and Swiss, or a combination of ham, turkey and cheese on a whole wheat Kaiser Roll **\$13.00 per person**

Grilled Veggie and Hummus Balsamic glazed grilled vegetables with hummus, lettuce and tomato on a whole wheat Kaiser Roll or whole wheat wrap **\$13.00 per person**

Club Wrap Turkey, ham, cheese, bacon, chopped lettuce and tomatoes rolled in a whole wheat wrap **\$14.00 per person**

Chicken Salad Croissant Traditional preparation of chicken salad with lettuce and tomato on a buttery croissant **\$14.00 per person**

Italian Sub Italian ham, salami, turkey, provolone, olive tapenade, lettuce, tomato, oil and vinegar on a 6” sub roll **\$14.00 per person**

Vegetarian Italian Sub Fresh cucumber, spinach, provolone, olive tapenade, lettuce tomato, oil and vinegar on a 6” sub roll **\$13.00 per person**

Chicken Caesar Wrap Char-grilled chicken, crispy romaine lettuce, shredded parmesan cheese with Caesar dressing in whole wheat wrap **\$14.00 per person**

Classic Roast Beef Thinly sliced roast beef served with Swiss cheese, chopped lettuce and tomato on marble rye bread **\$14.00 per person**

Birdie Box Grilled chicken breast with cheddar cheese, honey mustard, lettuce and tomato on whole wheat Kaiser roll **\$15.00 per person**

Ham and Swiss on Pretzel Roll with fruit cup, chips and cookies **\$15.00 per person**

GF/DF Spicy Chickpea, Spinach and Cucumber Wrap with fruit cup, chips and GF cookies **\$15.00 per person**

Turkey and Pepper Jack Cheese with bacon and avocado on Multigrain Bread with fruit cup, chips and cookies **\$15.00 per person**

GF/DF Vegan Wrap roasted vegetables, mixed greens and tahini in a wrap with fruit cup, chips, GF cookies **\$15.00 per person**

Boxed Salads

All boxed salads include crackers, cookies, salad dressing and your choice of a soda or bottled water.

Add a fresh fruit cup for \$1.00 per lunch

Grilled Veggies and Mixed Field Green Salad Topped with grilled marinated vegetables, chick peas and sun-dried tomatoes, served with balsamic vinaigrette **\$13.00 per person**

Grilled Chicken and Mixed Field Green Salad Mixed field greens with grape tomatoes, cucumbers, carrots and purple cabbage, offered with balsamic vinaigrette and topped with grilled chicken breast **\$14.00 per person**

Chef’s Salad (Minimum 10 Orders) Julienne slices of ham, turkey, cheddar and Swiss, eggs, tomatoes, cucumbers and olives on a bed of mixed seasonal greens and served with your choice of dressings **\$13.50 per person**

Greek Salad with Chicken (Minimum 10 Orders) Grilled chicken breast, romaine lettuce, tomato, cucumber, red onion, feta cheese, Kalamata olives, dressed with Greek vinaigrette **\$14.00 per person**

Chicken Caesar Salad (Minimum 10 Orders) Crisp Romaine lettuce with garlic croutons, shredded parmesan cheese, topped with grilled chicken breast and served with Caesar dressing **\$14.00 per person**

(GF) Grilled Chicken on Caprese Salad
with balsamic vinaigrette and GF cookies **\$15.00 per person**

(GF) Vegan Mediterranean Salad
Sundried tomatoes, artichoke, hearts of palm with balsamic vinaigrette and GF cookies **\$15.00 per person**

Lunch Cold Buffets

Corner Deli Buffet (minimum 25 people)

Ham, Turkey, Roast Beef and Salami ~ Sliced Assorted Cheeses including Swiss, Cheddar and Provolone
Basket of Kaiser Rolls, Marble Rye, Whole Wheat and White Breads ~ Condiments including Mayonnaise and Mustard, Sliced Tomatoes, Onions, Leaf Lettuce, and Kosher Pickle Spears ~ Potato Salad and Creamy Coleslaw, Apple Pie and Pecan Pie ~ Freshly Brewed Iced Tea and Water

\$18.00 per person

Express Deli Buffet (minimum 25 People)

Ham, Turkey and Roast Beef ~ Sliced Assorted Cheeses including Swiss and Cheddar, Basket of Assorted Breads, Assorted Condiments including Mayonnaise and Mustard, Sliced Tomatoes, Onions, Leaf Lettuce, and Kosher Pickle Spears, Potato Chips, Fudge Brownies, Freshly Brewed Iced Tea and Water

\$16.00 per person

Dinner Appetizers

Tired of salad to start your meal? Ask about our "Chef's Seasonal Creations" to enhance the start of any meal. Pricing is based on seasonal availability.

Seafood Soup Selections She Crab, Lobster Bisque and Oyster Stew **\$10.00 per person**

Host's Amuse Bouche Create a signature small bite starter, a culinary treat, that is special to you and your event. We can help craft a regional taste or a favorite dish that is uniquely you! **Market Price**

Dinner Salads

Upgrade from the standard tossed garden salad, included with each entrée, to one of the following choices:

Fresh Mozzarella and Juicy Ripe Tomatoes Drizzled with basil oil and balsamic syrup **Add \$2.50 to entrée price**

Autumn Nuts and Berries Mesclun greens, sundried cranberries, goat cheese and candied pecans, dressed with balsamic vinaigrette **Add \$2.50 to entrée price**

Magnolia Salad Mixed greens with cucumbers, grape tomatoes, diced red peppers, shoe peg corn, sliced red onion, croutons, toasted walnuts and blue cheese crumbles, dressed with sweet paprika vinaigrette **Add \$2.50 to entrée price**

Spinach Salad Spinach, strawberries, goat cheese and candied pecans, dressed with balsamic vinaigrette **Add \$2.50 to entrée price**

Greek Salad Romaine lettuce, tomato, cucumber, red onion, feta cheese and Kalamata olives, dressed with Greek vinaigrette **Add \$2.50 to entrée price**

Roasted Beets and Greens Mixed field greens topped with roasted beets and granola, dressed with citrus vinaigrette **Add \$2.50 to entrée price**

Specialty Seasonal Salads **Market price**

Plated Dinner Entrées

Minimum of 10 people per entrée selection ~ Excluding vegetarian options unless indicated. All Entrees are served with Tossed Garden Salad with Dressings, Chef's Selection of Accompaniments, Dinner Rolls with Butter and Dessert, Fresh Brewed Regular and Decaffeinated Coffee, Iced Tea and Water

For our Vegetarian Options please see page 7

Chicken Entrees:

Chicken Rosemary Pan seared breast of chicken in a light vermouth cream sauce with fresh rosemary **\$24.00 per person**

Herb Crusted Chicken Breast in a light herb crust with wild mushroom demi-glace **\$24.00 per person**

Chicken Piccata Tender scaloppini of chicken breast lightly floured and served with a lemon caper beurre blanc sauce **\$26.00 per person**

Italian Stuffed Chicken Breast stuffed with mozzarella and prosciutto ham, served with a sun-dried tomato basil cream sauce **\$28.00 per person**

California Stuffed Chicken Breast stuffed with pepper jack cheese and spinach wrapped in phyllo pastry, served with a sherry cream sauce **\$23.00 per person**

Chicken Lafayette Roasted breast of chicken stuffed with lump crabmeat and spinach, topped with beurre blanc sauce **\$30.00 per person**

Beef Entrees:

Boneless Short Ribs slow-cooked and braised in a rich Madeira demi-glace **\$36.00 per person**

New Mexico Short Ribs Boneless braised short ribs with chili chocolate mole **\$36.00 per person**

Marinated Flank Steak Thinly sliced flank steak topped with mushroom demi-glace **\$30.00 per person**

Slow Roasted Prime Rib of Beef Ten-ounce prime rib of beef with sauce jus lie and creamy horseradish **\$38.00 per person**

Charbroiled New York Strip New York strip with wild mushroom demi-glace **\$58.00 per person**

Filet Mignon Center-cut Angus beef filet served with demi-glace **\$58.00 per person**

Topped Filet Mignon Center-cut Angus beef filet topped with smoky blue cheese and crispy crumbled bacon served with Madeira demi-glace **\$59.00 per person**

Seafood Entrees:

Blackened Salmon served with a tomato, cucumber and corn salsa **\$28.00 per person**

Citrus Pan Seared Salmon with citrus cream sauce **\$28.00 per person**

Bourbon Barbecue Salmon with tangy bourbon barbecue sauce **\$28.00 per person**

Jumbo Lump Crab Cakes Lump crab cakes served with key lime beurre blanc sauce and pineapple fruit salsa **Market Price**

Grilled Mahi Mahi with red pepper cream topped with a cucumber dill and fresh tomato relish **\$30.00 per person**

Pork, Lamb, and Veal Entrees

Mediterranean Pork Loin Steak rubbed with garlic, rosemary and Dijon and grilled to perfection	\$28.00 per person
Double Cut Pork Chop Grilled to perfection and topped with rich pan gravy, served with cranberry goat cheese tart	\$35.00 per person
Asian Grilled Pork Loin Steak with mango and avocado salsa	\$35.00 per person
Rack of Lamb sun-dried tomato and herb crusted, served with zinfandel demi-glace	Market Price

Cocktail Reception Packages

Minimum 25 People for a Two (2) Hour Maximum Time Limit/ no substitutions

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Frat Party Fruit display, cheese display with assorted crackers, potato chips and onion dip, tortilla chips with salsa and guacamole, popcorn and assorted mini sandwiches	\$18.00 per person
Ballpark Buffalo chicken strips with ranch dipping sauce, pigs in a blanket, hot pretzels and tortilla chips with queso dip	\$18.00 per person
The Pub Crawl Charcuterie Board - assorted meats and cheeses with grain mustard and assorted crackers, cold spinach and artichoke dip with chips, pretzel bites and beer cheese, assorted olives and a platter of pickled vegetables	\$20.00 per person
Asian Fruit display, steamed dumplings, pork wontons, spring rolls, teriyaki meatballs	\$20.00 per person
Southern Charm Pimento cheese presented in phyllo cups, deviled eggs, sweet potato ham biscuits with dijon-naise, spiked fruit salad and lemon bars	\$20.00 per person
Southern Belle Vegetable crudité with dip, hot ham biscuits, southern fried chicken bites, shrimp and grits and southern style deviled eggs	\$25.00 per person
Coastal Seafood Fruit display, mini crab cakes, chilled jumbo shrimp, bacon wrapped scallops, caprese cups	\$32.00 per person

HOT HORS D'OEUVRE PRICING BASED ON 50 PIECES

<i>Sweet and Sour Meatballs</i>	\$ 75.00
<i>BBQ Meatballs</i>	\$75.00
<i>Italian Meatballs</i>	\$75.00
<i>Mini Ham Biscuits with Honey Mustard Butter</i>	\$90.00
<i>Frank en Croute</i>	\$75.00
<i>Mini Pretzel Bites with mustard dipping sauce</i>	\$65.00
<i>Buffalo Wings with Blue Cheese Dressing</i>	\$80.00
<i>Chicken Fingers with Honey Mustard</i>	\$100.00
<i>GF Chicken Fingers (available with sufficient notice)</i>	\$100.00

<i>Mushrooms stuffed with Sausage</i>	\$90.00
<i>Sausage in Puff Pastry</i>	\$85.00
<i>Spring Egg Rolls with Sweet & Sour Sauce</i>	\$95.00
<i>Spanakopita</i>	\$115.00
<i>Miniature Chicken Cordon Bleu</i>	\$95.00
<i>Grilled Tandoori Chicken Satay</i>	\$155.00
<i>Black Bean Empanadas</i>	\$135.00
<i>Teriyaki Hibachi Beef Skewers</i>	\$235.00
<i>Beef Empanadas</i>	\$110.00
<i>Buffalo Chicken Bites</i>	\$90.00
<i>Southern Fried Chicken Bites with Honey</i>	\$90.00
<i>Chicken Potstickers with Oriental Dipping Sauce</i>	\$95.00
<i>Edamame Potstickers with Oriental Dipping Sauce</i>	\$95.00
<i>Coconut Chicken Bites with Thai chili sauce</i>	\$95.00
<i>Lumpia with Asian dipping sauce (vegetarian)</i>	\$95.00
<i>Cheese Risotto Balls</i>	\$100.00
<i>Chicken Quesadillas</i>	\$150.00
<i>Pork BBQ Sliders</i>	\$150.00
<i>Mini Quiche</i>	\$150.00
<i>Asparagus and Asiago Cheese wrapped in Phyllo Dough</i>	\$175.00
<i>Sea Scallops wrapped in Bacon</i>	\$150.00
<i>Mushroom Wellington</i>	\$125.00
<i>Oysters Rockefeller</i>	\$200.00
<i>Fresh Fried Select Oysters (Minimum order 100 pieces)</i>	\$175.00
<i>Mini Crab Cakes with Remoulade Sauce</i>	\$150.00
<i>Buffalo Shrimp with Ranch</i>	\$125.00
<i>Petite Beef Wellington</i>	\$188.00
<i>Raspberry Brie Bites</i>	\$155.00
<i>Coconut Fried Shrimp with Sweet Thai Chili Sauce</i>	\$125.00
<i>Fried Shrimp with Cocktail Sauce</i>	\$125.00
<i>Vegetable Samosa</i>	\$160.00
<i>Duck Quesadillas</i>	\$135.00
<i>Assorted Shrimp Money Purses</i>	\$95.00
<i>Shrimp Potstickers</i>	\$95.00
<i>Sweet Potato Biscuits with Fig Jam</i>	\$90.00
<i>Southwest Eggrolls</i>	\$150.00
<i>Wild Mushroom Tart</i>	\$160.00
<i>Bacon, Sirloin and Gorgonzola</i>	\$190.00
<i>Squash Blossoms</i>	\$160.00
<i>Cocktail Lamb Chops with Feta Mint Pesto</i>	Market Price

COLD HORS D'OEUVRE PRICING BASED ON 50 PIECES

<i>Southern Style Deviled Eggs</i>	\$75.00
<i>Tomato, Garlic and Olive Bruschetta</i>	\$75.00
<i>Fig and Goat Cheese Bruschetta</i>	\$75.00
<i>Caprese Bruschetta</i>	\$75.00
<i>Balsamic Strawberry Mascarpone Bruschetta</i>	\$90.00
<i>English Cucumbers with Herb Cheese</i>	\$80.00
<i>Roasted Roma Tomatoes with Herb Cheese & Asparagus Tips</i>	\$80.00
<i>Melon wrapped in Prosciutto</i>	\$80.00
<i>Maki Roll (Tuna or Vegetarian)</i>	\$95.00

<i>California Roll</i>	\$95.00
<i>Stilton on Toasted Walnut Canapés</i>	\$75.00
<i>Smoked Chicken Salad in Phyllo Cups</i>	\$95.00
<i>Asparagus Spears wrapped in Prosciutto Ham</i>	\$95.00
<i>Pimento Cheese in Puff Pastry</i>	\$90.00
<i>Curried Chicken Salad in Phyllo Cups</i>	\$95.00
<i>Crudité Cup with Hummus</i>	\$110.00
<i>Cream Spinach and Artichoke Cups</i>	\$95.00
<i>Chicken, Ham, Tuna and Egg Salad Finger Sandwiches</i>	\$100.00
<i>Smoked Salmon on Rye Pinwheels</i>	\$100.00
<i>Assorted Canapés</i>	\$100.00
<i>Antipasto Skewers</i>	\$150.00
<i>Crab Salad in Phyllo Cups</i>	\$125.00
<i>Caprese Salad Cups</i>	\$100.00
<i>Seasonal Fresh Berry Bowls</i>	\$100.00
<i>Brie and Pear Croustades</i>	\$100.00
<i>Roast Tenderloin Baguette with horseradish spread (minimum 2 orders)</i>	\$125.00
<i>Jumbo Shrimp on ice with Cocktail Sauce</i>	\$125.00
<i>Tuna Tataki Martini</i>	\$150.00

Butler Passed is available at \$35.00 an hour per server

CULINARY DISPLAYS

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Imported and Domestic Cheese Tray Garnished with Fresh Fruit and Crackers	\$6.95 per person
Seasonal Fresh Fruit Display Seasonal Assortment of Fresh Fruit	\$5.95 per person
Seasonal Vegetable Crudité Seasonal Raw Vegetables with Assorted Dips	\$5.75 per person
Seasonal Strawberry Montage Romanoff Sauce, Chocolate, Powdered Sugar, and Whipped Cream (minimum 25 guests)	\$5.50 per person
Charcuterie Board Assorted cured meats and cheeses with mustard and croustades	\$15.00 per person
Tapas Table An assortment of Mediterranean treats ~ Marinated olives, sliced cured meats, international cheeses, nuts, dips and toppings accompanied by pita breads, grilled bread, and crackers (minimum 25 guests)	\$14.00 per person
Raw Bar Chilled Jumbo Shrimp and Oysters on the Half Shell, served with cocktail sauce, lemon wedges, oyster crackers, and tabasco sauce (minimum 25 People)	\$15.00 per person
Whole Baked Brie in Pastry with Fruit Garnish and Crackers (serves 15 guests)	\$100.00 per order
Smoked Salmon Display served with Mini Bagels, Cream Cheese, Chopped Red Onions, Eggs and Capers (serves 20 guests)	\$192.00 per order
Spinach Artichoke Dip Tender Spinach and Artichokes in a Creamy Blend of Cheeses, served Warm with Tortilla Chips (serves 50 guests)	\$100.00 per order
Hot Imperial Crab Dip Lump Crabmeat in a White Wine Sauce with Fresh herbs, served with warm Tuscan Toast (serves 50 guests)	\$145.00 per order
Smoked Chilled Tenderloin of Beef Display with Basil Mayonnaise, Horseradish Cream and Bread Croustades (serves 25 guests)	\$300.00 per order

Caviar Bar Assorted Domestic and Imported Caviars served chilled on ice with Blinis, Crackers, Chopped Red Onions, Eggs, and Capers (minimum 50 guests) **Market Price**

Carving Stations *Carver Fee of \$100.00 is required for each Station*
PRICES ARE PER ORDER

Whole Roast Tenderloin of Beef served with mini rolls, bordelaise sauce and Dijon mustard (serves approximately 20 Guests) **\$300.00**

Strip Loin of Beef au Poivre served with mini rolls, bordelaise sauce and creamy horseradish (serves approximately 30 Guests) **\$395.00**

Top Round of Roast Beef served with mini rolls, natural au jus and creamy horseradish (serves approximately 75 Guests) **\$300.00**

Slow Roasted Steamship Round of Beef served with mini rolls, natural au jus and creamy horseradish (serves approximately 150 Guests) **\$800.00**

Carved Prime Rib of Beef served with mini rolls, bordelaise sauce and creamy horseradish (serves approximately 35 Guests) **\$500.00**

Maple Cured Ham served with mini rolls, Dijon mustard and mayonnaise (serves approximately 50 Guests) **\$212.00**

Roast Breast of Turkey served with mini rolls and cranberry mayonnaise (serves approximately 25 Guests) **\$175.00**

Mustard and Herb Pork Steamship Encrusted with rosemary Dijon mustard, cracked black pepper and served with mini rolls and sauce Robert (serves approximately 30 Guests) **\$288.00**

Roasted Garlic and Rosemary Encrusted Leg of Lamb served with mini rolls, rosemary demi-glace and pear mint chutney (serves approximately 10 Guests) **Market Price**

Attended Stations *Attendant Fee of \$100.00 is required for each Station (minimum 50 people)*
MINIMUM OF THREE STATIONS OR COMBINED WITH A DINNER

Classic Pasta Station Tri-colored cheese tortellini with Alfredo sauce and penne pasta with marinara sauce, served with garlic bread **\$10.00 per person**

Primo Pasta Gourmet Station *Upgrade from the Classic Pasta Station*
 Attendant to personally craft your order with selected ingredients ~ sun-dried tomatoes, broccoli, artichoke hearts, green peas, pancetta, chicken, shrimp or meatballs **\$12.00 per person**

Farmer's Salad Stand *Create your own salad* ~ Mixed field greens and baby spinach with traditional salad toppings plus chopped egg, bacon bits, artichoke, chickpeas, candied pecans, roasted baby beets, goat cheese, roasted peppers, croutons and assorted dressings. **\$8.00 per person**

Mashed Potato Martini Bar Mashed potatoes in a stemless martini glass with add-your-own toppings of cheddar cheese, scallions, sour cream, bacon bits, steamed broccoli, butter and roasted garlic **\$7.00 per person**
add beef tips and gravy for \$4.00 per person ~ add mini meatballs for \$2.00 per person

Wing Man Attendant to toss your wings to order with assorted sauces~ grilled, fried "naked", fried breaded, Korean BBQ, lemon garlic parmesan, sweet and spicy, sriracha, teriyaki, buffalo hot served with assorted dips, carrots and celery strips **\$10.00 per person**

Lunch ~ Two entrée choices \$26.00 per person ~ Three entrée choices \$30.00 per person
Dinner Buffet ~ Two entrée choices \$36.00 per person ~ Three entrée choices \$40.00 per person

Themed Buffets (minimum 50 guests)

Southern Buffet Crispy fried chicken, bourbon BBQed pork loin, mac'n cheese, potato salad, braised collard greens, corn bread, pecan pie and chocolate cream pie, served with freshly brewed regular and decaf coffee, iced tea, and water (*substitute lemonade for iced tea – n/c*)
Lunch \$26.00 per person
Dinner \$34.00 per person

Back Yard Cook Out Buffet *Choice of 3 Entrees*

Hamburgers, veggie burgers, hot dogs, sausage and peppers, pulled pork BBQ, served with cole slaw, potato salad, cookies and brownies **OR** apple pie and cherry pie, with appropriate condiments and your choice of iced tea and water or assorted sodas and bottled water
Lunch \$18.00 per person
Dinner \$23.00 per person

Country Market Buffet (an attendant fee of \$100.00 is required)

Choice of 3 Entrees: Carved Country Ham ~ Southern Fried Chicken ~ BBQ Chicken ~ Pork BBQ Spareribs
Beef BBQ Spareribs ~ Pulled Pork BBQ ~ Chopped Beef BBQ ~ Beef Brisket

Served with mixed field greens with assorted dressings and garnishments, mac n' cheese *OR* corn on the cob, mashed potatoes, country style green beans, cornbread muffins, rolls, pecan pie, apple pie, and make your own strawberry shortcake bar, freshly brewed regular and decaf coffee, iced tea and water
\$37.00 per person

Italian Buffet *Choice of 3 Entrees*

Chicken Parmesan ~ Traditional Baked Ziti ~ Vegetarian Ziti ~ Tortellini Alfredo ~ Vegetable Provencal

Served with Italian wedding soup, Caesar salad, garlic bread, tiramisu and mini cannoli, with freshly brewed regular and decaf coffee, iced tea and water
Lunch \$21.00 per person
Dinner \$31.00 per person

Dessert Selections

Chocolate Fountain Extravaganza

Your choice of milk chocolate, dark chocolate or white chocolate. Includes 20 pounds of fountain chocolate, a qualified attendant, set up, clean up, plates, wooden skewers, napkins and 2½ hours of running time.

\$450.00 ~ an additional 10 pounds of chocolate is available for \$50.00

Dippers Please choose 5 selections from the following list of “dippers” ~ Fresh strawberries, fresh pineapple, cream puffs, marshmallows, pretzels, angel food cake bites, maraschino cherries, Oreo cookies and vanilla wafers

\$4.50 per person

Decadent Chocolate Station(*minimum 50 guests*) Assorted gourmet chocolates to include fudge bites, chocolate bars, chocolate mousse, fudge brownies and truffles. Served with hot cocoa or freshly brewed regular and decaffeinated coffee and water
\$14.00 per person

Ice Cream Social (*minimum 60 guests*) Attendant fee required for this Station

Choice of chocolate or vanilla ice cream served with Chef's choice of three toppings, two sauces and whipped cream. Includes an attendant to scoop and serve for your guests.
\$6.00 per person

Add a second flavor of ice cream for \$75.00 per tub

Bananas Foster Station (minimum 50 guests) Attendant fee is required for this Station

New Orleans traditional dessert created with caramelized butter, cinnamon and nutmeg, flambéed with sliced bananas and rum, spooned over vanilla ice cream
\$10.00 per person

Cheesecake Station (minimum 50 guests) New York style cheesecake with add-your-own toppings to include crushed Oreos, mixed berries, strawberry and cherry toppings, whipped cream, chocolate and caramel sauces
\$11.00 per person

Peach Cobbler Station (Minimum 25 People) Attendant Fee is required for this Station
 Warm homemade cobbler served with vanilla ice cream
\$10.00 per person

Apple Cranberry Crisp Station (Minimum 25 People) Attendant Fee is required for station. Warm homemade crisp served with vanilla ice cream
\$10.00 per person

Assorted Cookie Break An assortment of freshly baked cookies served with punch and water. To substitute assorted sodas or coffee for punch add an additional \$.75 per person
\$6.00 per person

Brownie Break Decadent chocolate brownies served with punch and water. To substitute assorted sodas or coffee for punch add an additional \$.75 per person
\$5.50 per person

Cookie and Brownie Break An assortment of freshly baked cookies and brownies served with punch and water. To substitute assorted sodas or coffee for punch add an additional \$.75 per person
\$6.50 per person

Assorted Gourmet Mini Desserts and Petit Fours Arrangement of gourmet desserts and mini pastries served with punch and water. To substitute assorted sodas or coffee for punch add an additional \$.75 per person.
\$14.00 per person

Assorted Gourmet Cakes and Pies Assorted gourmet cakes and pies to include fruit, chocolate and non-chocolate varieties served with punch and water. To substitute assorted sodas or coffee for punch, add an additional \$.75 per person
\$14.00 per person

Old Fashioned Candy Station Chef's choice of assorted old-fashioned candies displayed in decorative containers with mini scoops and goodie bags for your guests to take and enjoy
Based on Theme

Chocolate Dipped Strawberries

Fresh seasonal strawberries dipped in chocolate
\$2.50 per piece
 Tuxedo-dipped in white and dark chocolate with button and bowtie decoration
\$3.00 per piece

Beverage Options

Punch or Lemonade Choice of fruit punch or lemonade served with water and small plastic cups. **\$3.00 per person**
\$3.00 per person
 (maximum of 2 hours)

Iced Tea Break Fresh brewed iced tea, served with water. Includes lemon slices, sweeteners and cups.
 (maximum of 2 hours)
\$3.75 per person

Assorted Sodas and Bottled Water Assortment of Pepsi-Cola products include Pepsi, Diet Pepsi, Mist Twist and Aquafina bottled water.
\$3.25 each

Water Break Dispenser of ice water with plastic tumblers, (3-hour time limit)
\$2.00 per person

All Day Water Break Dispenser of ice water with plastic tumblers
\$5.00 per person

Coffee and Hot Tea Break Self-serve freshly brewed regular and decaffeinated coffee, hot tea and ice water
2 ½ -hour time limit
\$4.00 per person

All day with full service meals (not including box lunch or takeout orders)
\$7.00 per person

All day without full service meal
\$10.00 per person

Coffee House Break Self-serve freshly brewed regular and decaffeinated Starbucks coffee served with flavored syrups, cinnamon sticks, raw sugar, whipped cream, biscotti and scones **\$9.00 per person**

Hot Chocolate Break Rich hot cocoa and ice water, self-serve with paper cups **\$4.00 per person**

ALCOHOL OPTIONS

Host Bar Unlimited

All host bars include the mixers, juices, sodas (Pepsi products), sparkling and still water

Host will be charged per person at the following rates:

Beer and Wine Bar Unlimited \$18.00 per person for the 1st hour and \$9.00 per person for each additional hour

House Liquor with Beer and Wine \$18.00 per person for the 1st hour and \$9.00 per person for each additional hour

Call Liquor with Beer and Wine \$20.00 per person for the first hour and \$11.00 per person for each additional hour

Premium Liquor with Beer and Wine \$25.00 per person for the 1st hour and \$12.00 per person for each additional hour

Cash Bars

Bars will offer mixers, juices, sodas (Pepsi products), sparkling and still water and alcohol to the guests at the following rates

House Brand Liquor \$10.00 per drink

Call Brand Liquor \$12.00 per drink

Premium Brand Liquor \$13.00 per drink

Wine and Champagne \$9.00 per glass

Domestic and Premium Beer \$7.00 per beer

Sodas, Still Water, Sparkling Water \$4.00 each

Martinis and Specialty Cocktails \$13.00 and up depending on cocktail

house liquor \$13.00 per drink

call liquor \$14.00 per drink

premium liquor \$15.00 per drink

Tablesides Wine Service

Champagne or Sparkling Cider Toast **\$9.00 per glass**
\$30.00 per bottle

House Wine

Merlot, Cabernet Sauvignon, Malbec, Pinot Noir, Chardonnay, Sauvignon Blanc, Pinot Grigio, Moscato, Dry Rose or White Zinfandel **\$38.00 per bottle**

Labor and Set up Fees for Bars

\$150.00 Bartender Fee per Bartender

\$150.00 Bar Set Up Fee for Beer & Wine only

\$200.00 Bar Set Up Fee for Beer & Wine with Specialty Cocktail

\$200.00 Bar Set Up Fee for Full Bar with Beer, Wine and Liquor

On the Go Selections

The selections below are for pick up only and do not include plates, utensils, napkins, assorted condiments or breads. Items may be picked up from the catering kitchen on the second floor of the David Student Union. Delivery may be arranged.

Breakfast Danishes - A bright start to the morning with a tray of assorted breakfast pastries (Serves 12-15 people)	\$34.00
Bagels & Cream Cheese - Assorted large bagels served with plain cream cheese (20 bagels)	\$30.00
The Cheese Sampler - An assorted tray featuring smoked gouda, Jarlsberg, sharp cheddar, dill Havarti and pepper jack garnished with grapes (Serves 12-16 people)	\$50.00
Fresh Fruit Tray - An assortment of seasonal fresh fruit (Serves 8-12 people)	\$39.00
Fresh Garden Tray with Dip - A delightful array of freshly cut carrot sticks, celery sticks, broccoli, grape tomatoes, cucumbers and sliced peppers accompanied by ranch dip (Serves 16-24 people)	\$39.00
Croissant Salad Sandwiches - Buttery croissants filled with chicken, tuna and egg salad, on a bed of leafy green lettuce (24 Sandwiches)	\$45.00
Petite Sandwich Selection - Fresh baked mini yeast rolls chock full of shaved imported ham, roast beef and turkey breast (30 sandwiches - 10 of each variety)	\$40.00
The Captain's Deli - Fresh sliced imported ham, roast beef and turkey breast with yellow American and Swiss cheeses (Serves 12-16 people)	\$58.00
The Fixings - An ideal companion to any sandwich platter freshly cut tomato, leafy lettuce and onion slices (Serves 16-24 people)	\$20.00
Picnic Salad Bowls - Choose from our freshly prepared potato salad, pasta salad or coleslaw (Serves 16-24 people)	\$30.00
Freshly Tossed Salads - Choice of Tossed Garden Salad or Caesar Salad with appropriate toppings and salad dressing (Serves 12-16 people)	\$27.00
Southern Deviled Eggs - Freshly made deviled eggs on a bed of leafy lettuce and garnished with tomatoes (30 pieces)	\$30.00
Hummus Delight - Traditional hummus with Kalamata olives and fresh pita rounds (Serves 12-16 people)	\$39.00
Freshly Baked Cookie Fare - An assortment of freshly baked 1oz. cookies including chocolate chip, white chocolate macadamia nut, sugar and oatmeal raisin (servers 24-30 people)	\$35.00

Fudge Brownies - An arrangement of decadent fudge brownies (serves 24-30 people)	\$32.00
Gourmet Mini Desserts - An assortment of gourmet mini desserts (serves 24 people)	\$36.00
Ice Cream Social - One large tub of vanilla ice cream with Chef's choice of three toppings, two sauces and whipped cream (serves 60 people)	\$125.00
Sodas and Bottled Water - An assortment of Pepsi Cola products: Pepsi, Mist Twist, Diet Pepsi and Aquafina bottled water	\$2.00 per drink
Hot Coffee - Disposable container of fresh brewed regular or decaf coffee, includes creamers, sugars and paper hot cups (serves 16 people)	\$25.00 per gallon
Hot Chocolate - Disposable container of decadent hot chocolate includes paper hot cups (Serves 16 people)	\$25.00 per gallon
Iced Tea - Disposable container of fresh brewed and chilled iced tea, includes sugars, lemon slices, stirrers, and plastic cups and napkins (Serves 16 people)	\$15.00 per gallon
Punch or Lemonade - Disposable container of your chosen chilled beverage, includes plastic cups and napkins (serves 16 people)	\$15.00 per gallon
Orange Juice – Container of fresh orange juice, includes plastic cups (serves 16 people)	\$20.00 per gallon
Water - Disposable container of chilled water, includes plastic cups (serves 16 people)	\$10.00 per gallon

On the Go Extras

Assorted Breads (Gluten Free Option Available on request)	\$6.00 per loaf
Assorted Crackers	\$8.00/5 sleeves
Dill Pickle Wedges	\$0.75 per piece
Condiments (choose from mayo, mustard, Dijon, relish, BBQ sauce, hot sauce)	\$0.15 per piece
Plastic plates, plastic cutlery, plastic serving utensils, cups and napkins	\$1.50 per person
Delivery Fee	\$35.00 delivery